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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.
10/764,275	01/23/2004	Michael A. Porter	CGL01/0207US8	6183
7590	08/30/2005			
Edward L. Levine Cargill, Incorporated P.O. Box 5624 Minneapolis, MN 55440-5624			EXAMINER WEIER, ANTHONY J	
			ART UNIT	PAPER NUMBER
			1761	

DATE MAILED: 08/30/2005

Please find below and/or attached an Office communication concerning this application or proceeding.

Office Action Summary

Application No.

10/764,275

Applicant(s)

PORTER ET AL

Examiner

Anthony Weier

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-- The MAILING DATE of this communication appears on the cover sheet with the correspondence address --

Period for Reply

A SHORTENED STATUTORY PERIOD FOR REPLY IS SET TO EXPIRE 3 MONTH(S) FROM THE MAILING DATE OF THIS COMMUNICATION.

- Extensions of time may be available under the provisions of 37 CFR 1.136(a). In no event, however, may a reply be timely filed after SIX (6) MONTHS from the mailing date of this communication.
- If the period for reply specified above is less than thirty (30) days, a reply within the statutory minimum of thirty (30) days will be considered timely.
- If NO period for reply is specified above, the maximum statutory period will apply and will expire SIX (6) MONTHS from the mailing date of this communication.
- Failure to reply within the set or extended period for reply will, by statute, cause the application to become ABANDONED (35 U.S.C. § 133). Any reply received by the Office later than three months after the mailing date of this communication, even if timely filed, may reduce any earned patent term adjustment. See 37 CFR 1.704(b).

Status

- 1) ☒ Responsive to communication(s) filed on 2/4/05 & 2/7/05.
- 2a) ☐ This action is **FINAL**. 2b) ☒ This action is non-final.
- 3) ☐ Since this application is in condition for allowance except for formal matters, prosecution as to the merits is closed in accordance with the practice under *Ex parte Quayle*, 1935 C.D. 11, 453 O.G. 213.

Disposition of Claims

- 4) ☒ Claim(s) 2 and 4-32 is/are pending in the application.
- 4a) Of the above claim(s) _____ is/are withdrawn from consideration.
- 5) ☐ Claim(s) _____ is/are allowed.
- 6) ☒ Claim(s) 2 and 4-32 is/are rejected.
- 7) ☐ Claim(s) _____ is/are objected to.
- 8) ☐ Claim(s) _____ are subject to restriction and/or election requirement.

Application Papers

- 9) ☐ The specification is objected to by the Examiner.
- 10) ☐ The drawing(s) filed on _____ is/are: a) ☐ accepted or b) ☐ objected to by the Examiner.
Applicant may not request that any objection to the drawing(s) be held in abeyance. See 37 CFR 1.85(a).
Replacement drawing sheet(s) including the correction is required if the drawing(s) is objected to. See 37 CFR 1.121(d).
- 11) ☐ The oath or declaration is objected to by the Examiner. Note the attached Office Action or form PTO-152.

Priority under 35 U.S.C. § 119

- 12) ☐ Acknowledgment is made of a claim for foreign priority under 35 U.S.C. § 119(a)-(d) or (f).
- a) ☐ All b) ☐ Some * c) ☐ None of:
- ☐ Certified copies of the priority documents have been received.
 - ☐ Certified copies of the priority documents have been received in Application No. _____.
 - ☐ Copies of the certified copies of the priority documents have been received in this National Stage application from the International Bureau (PCT Rule 17.2(a)).

* See the attached detailed Office action for a list of the certified copies not received.

Attachment(s)

- 1) ☒ Notice of References Cited (PTO-892)
- 2) ☐ Notice of Draftsperson's Patent Drawing Review (PTO-948)
- 3) ☒ Information Disclosure Statement(s) (PTO-1449 or PTO/SB/08)
Paper No(s)/Mail Date _____
- 4) ☐ Interview Summary (PTO-413)
Paper No(s)/Mail Date. _____
- 5) ☐ Notice of Informal Patent Application (PTO-152)
- 6) ☐ Other: _____

DETAILED ACTION

Claim Rejections - 35 USC § 103

1. The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:

(a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negated by the manner in which the invention was made.

2. Claims 2 and 4-32 are rejected under 35 U.S.C. 103(a) as being unpatentable over Lawhon et al (U.S. Patent No. 5086166) taken together with Hodgins et al (U.S. Patent No. 4966379).

Lawhon et al discloses a proteinaceous oil seed composition produced by a continuous multistage process that includes alkaline extraction (e.g. 60 C / pH 8) of ground soybeans to provide an extract which is then treated by centrifugation to remove insoluble material followed by passing the resulting extract (or low-fat protein-rich portion of same) through an ultrafiltration stage at a cutoff of 50,000 daltons (or as high as 100,000 daltons). Lawhon et al further discloses treating the permeate thereof to reverse osmosis (see Figure 1) and diafiltering the retentate of the ultrafiltration stage. Lawhon et al also treats the original retentate to a high temperature for 15 minutes (see col. 8) such that same would inherently pasteurize the retentate. In addition, Lawhon et al discloses the preparation of a protein-enriched retentate having 96.64% protein on a dry basis (Tables 6). In addition, Lawhon et al discloses adding water to the extract as at the beginning of the ultrafiltration step wherein the same rate

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at which the permeate is removed the feed volume is maintained at a constant level.

Lawhon et al further discloses the use of a diafiltration step wherein same would inherently provide a retentate rich in protein and a permeate. Lawhon et al also discloses heating the retentate to for 10 to 15 minutes at about 95.degree. to 98.degree.

C. wherein such conditions would inherently pasteurize same.

Lawhon et al is silent regarding employing a microporous membrane as called for in the instant claims. However, Hodgins et al teaches these particular membranes as called for in the instant claims and membranes having the contact angle as called for (as a feature to avoid fouling; see col. 2, lines 30-52). It would have been obvious to one having ordinary skill in the art at the time of the invention to have prepared a composition as claimed by employing these types of membranes as a matter of choice and to have employed same with the particular contact angle for the reasons set forth in Hodgins et al.

Lawhon et al is silent concerning the particular transmembrane pressure employed in preparing the particular composition. However, such determination would have been well within the purview of one having ordinary skill in the art at the time of the invention, and it would have been further to have produced said composition by arriving at such pressure values through routine experimental optimization.

Lawhon et al is silent regarding heating the slurry of soybean material to specifically 20 C to 35 C to provide a mixture of particular matter in the extract solution. Absent a showing of unexpected results, it would have been further obvious to have prepared such a composition by employing 20-35 C as a matter of choice within the range

disclosed by Lawhon et al.

Although Lawhon et al is silent regarding the use of oilseed composition in frozen desserts, specifically, Lawhon et al discloses said composition as a food ingredient in general. It would have been further obvious to have included same for its recognized utility in a variety of food products including frozen desserts as a matter of preference.

The claims further call for the extent of concentrating the retentate by a factor of at least 2.5 relative to the original volume. Although Lawhon et al discloses concentrating, same is silent regarding concentrating by ultrafiltration to such degree. However, Lawhon et al does disclose that the longer the protein isolate is left in the system, the more concentrated it becomes. Such determination would have been well within the purview of a skilled artisan, and it would have been further obvious to have arrived at such value as a result effective variable depending on the extent of concentrated product desired.

The claims further call for the protein enriched retentate to have no more than 7000 mg/kg sodium ions. However, such determination would have been well within the purview of a skilled artisan depending on, for example, the extent of diafiltration employed. It would have been further obvious to have arrived at such amount as a result effective variable.

Claim 22 further calls for the clarified extract to have a solids content of at least 5 wt%. Although Lawhon et al is silent as to the amount of solids therein, such determination would have been well within the purview of a skilled artisan, and, it would have been further obvious to have attained such amount through manipulation of the

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centrifugation step as a result effective variable.

The claims further call for the extraction contact time being no more than about 20 minutes (e.g. claim 30). Although Lawhon et al is silent as to contact time, such determination would have been well within the purview of a skilled artisan, and, it would have been further obvious to have attained such as a matter of preference.

Response to Arguments

Applicants arguments filed 2/4/05 have been considered and the pertinent rejections have been withdrawn.

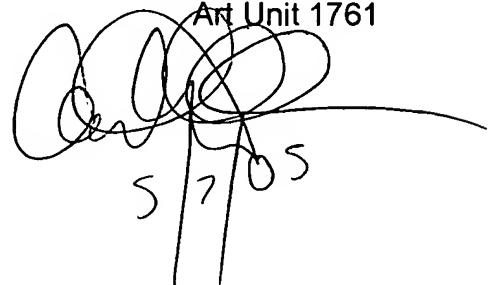
Conclusion

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Anthony Weier whose telephone number is 571-272-1409. The examiner can normally be reached on Monday-Thursday. If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Milton Cano can be reached on 571-272-1398. The fax phone number for the organization where this application or proceeding is assigned is 703-872-9306.

Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see <http://pair-direct.uspto.gov>. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free).

Anthony Weier
May 7, 2005

Anthony Weier
Primary Examiner
Art Unit 1761



5/7/05